

Ron Del Barrilito 3 Estrellas

COUNTRY

Caribbean Islands, USA

REGION

Puerto Rico

VINTAGE

NV

ABOUT THE DOMAINE

The finest Puerto Rican rum. Every single bottle of Ron del Barrilito holds premium rum that has been crafted by hand, using the same methods since 1880. It's always been made in very small batches. Absolutely no artificial ingredients or colourings are used. It's aged to perfection in vintage, Spanish white oak sherry barrels.

Unchanged since 1880, Ron del Barrilito's timeline is one of stability and consistency. Founded by Pedro Fernandez, in Bayamon, Puerto Rico, the business continues to craft world-class rum using the same process for more than 140 years. Pedro Fernandez studied engineering in France where he learned about the process of crafting aged spirits. After being inspired by the French crafting processes, Fernandez perfected his own craft to produce the formula and process used to make Ron del Barrilito in 1880. The Three Stars rum would be the only formula for more than half a century.

DISTILLATION

Ron Del Barrilito Three Stars is an impeccable blend of rums aged between 6 and 10 years in "Oloroso" white oak barrels. Medium body with a natural dark reddish colour.

TASTING NOTES

Aromas of almonds, vanilla, raisins, and bananas with a strong woody backbone. Very smooth and fruity sweetness with a lingering smoky finish.



TECHNICAL NOTES

Alcohol by volume
43%